

Product specifications

date:18/06/2020

Versie: H.001

Art. No. 080140, 080145, 080150, 080160, 080161.						
HYGIENA bio cashewnoten						
HYGIENA noix de cajou bio						
HYGIENA organic cashew nuts						
Herkomst/ Origine/ Origin		Indian/Ivory Coast,Vietnam,Brazil				
Ingrediënten/ Ingredients/ Ingredients		Cashewnoten/ noix de cajou/ cashew nuts Geen additieven/ sans additifs/ no additives Latijnse naam/ nom latin/ latin name: Anacardium occidentale				
Nutritionele waarden/ Valeurs nutritives/ Nutritive value	Energie/Énergie/Energy		2472 kJ/ 595 kcal			
	Eiwitten/ Protéines/ Proteins		18 g			
	Vetten/ Graisse/ Fats		44 g			
	-verzadigde vetzuren/ acides gras saturés/ saturated fatty acids		7.8g			
	Koolhydraten/ Glucides/ carbohydrates		30g			
	-suiker/ sucre/ Sugar		5.9g			
	Voedingsvezels/ Fibres alimentaires/ Dietary fibres		3.3 g			
	Zout/ sel/ salt		0.03 g			
Allergenen/ allergènes/ allergens		Granen/ Grain/ Cereal (gluten)	-		Noten/ Noix/ Nuts	+
		Schaaldieren/ Crustacées/ Crustaceans	-		Selderij/ Céleri/ Celery	-
		Ei/ Oeuf/ Egg			Mosterd/ Moutarde/ Mustard	-
		Vis/ Poisson/ Fish	-		Sesam/ Sésame/ Sesame	-
		Aardnoten (pinda's)/ Arachide/ Peanuts	-		Zwaveldioxide en sulfieten/ sulfite/ sulphites (E220- E228)*	-
		Soja/ Soja/ Soy	-		Lupine/ Lupin/ Lupin	-
		Melk/ Lait/ Milk	-		Weekdieren/ Mollusques/ Molluscs	-
Productomschrijving / description du produit/ product description	Texture		Crisp and firm, free from rancid or oily nuts.			
	Flavour and aroma		Typical of blanched cashew nuts with no off taints or odours			
	appearance		White, light yellow, pale ivory, or light ash grey cashew nuts			
Proces/ processus/ process	Noten worden geblancheerd en gesorteerd/ Les noix sont blanchies et calibrées/ Nuts are blanched and graded					
Houdbaarheid/ durée de vie/ shelf life	Max. 12 maanden na productie/ Max 12 mois après la production/ Max 12 months after production 1kg, 500g, 250g : 9 months after packaging					

Product specifications

date:18/06/2020

Versie: H.001

Bewaring/ conservation/ storage	Koel en droog bewaren/ conserver au frais et au sec/ store cool and dry																																																
Verpakking/ Embalage/ Packaging	22.68 kg, 5 kg, 1 kg, 250 g, 500 g																																																
Analyse/ Analysis	<table><tr><th colspan="4">CHEMICAL ANALYSIS</th></tr><tr><th>Parameter</th><th colspan="3">Specification Limits</th></tr><tr><td>Moisture</td><td colspan="3">3-5%</td></tr><tr><td>Free Fatty Acids</td><td colspan="3">1% (in the fat, expressed as oleic acid)</td></tr><tr><td>Peroxide Value</td><td colspan="3">5 meq peroxide/kg fat</td></tr><tr><td>Aflatoxin</td><td colspan="3">Total <4ppb, B1 <2ppb</td></tr><tr><td>Heavy Metals</td><td colspan="3">As per EU/UK Legislation</td></tr><tr><td>Pesticides</td><td colspan="3">As per EU/UK Legislation</td></tr></table>				CHEMICAL ANALYSIS				Parameter	Specification Limits			Moisture	3-5%			Free Fatty Acids	1% (in the fat, expressed as oleic acid)			Peroxide Value	5 meq peroxide/kg fat			Aflatoxin	Total <4ppb, B1 <2ppb			Heavy Metals	As per EU/UK Legislation			Pesticides	As per EU/UK Legislation															
	CHEMICAL ANALYSIS																																																
	Parameter	Specification Limits																																															
	Moisture	3-5%																																															
	Free Fatty Acids	1% (in the fat, expressed as oleic acid)																																															
	Peroxide Value	5 meq peroxide/kg fat																																															
	Aflatoxin	Total <4ppb, B1 <2ppb																																															
	Heavy Metals	As per EU/UK Legislation																																															
	Pesticides	As per EU/UK Legislation																																															
	<table><tr><th colspan="2">MICROBIOLOGY</th></tr><tr><th>Microbes</th><th>Typical Levels</th></tr><tr><td>Escherichia Coli</td><td><10 cfu/g</td></tr><tr><td>Salmonella</td><td>Absent in 25gms</td></tr></table>				MICROBIOLOGY		Microbes	Typical Levels	Escherichia Coli	<10 cfu/g	Salmonella	Absent in 25gms																																					
	MICROBIOLOGY																																																
	Microbes	Typical Levels																																															
	Escherichia Coli	<10 cfu/g																																															
	Salmonella	Absent in 25gms																																															
	<table><tr><th colspan="3">Physical Analysis</th></tr><tr><th colspan="2">Physical attributes</th><th>Specification</th></tr><tr><td colspan="3">Serious Damage</td></tr><tr><td>Insect damage</td><td></td><td>0.5%</td></tr><tr><td>Visible mould/rancidity/decay/adhering matter</td><td></td><td>0.5%</td></tr><tr><td>Foreign matter (shell, mesocarp, stones, dirt, glass, metal, straw, plastic, hair, paper, threads)</td><td></td><td>0.05%</td></tr><tr><td>Maximum serious damage</td><td></td><td>1.0%</td></tr><tr><td colspan="3">Defects</td></tr><tr><td>2nd quality scorched</td><td>Cashew kernels may be yellow, light brown, light ivory, light ash grey or deep ivory</td><td>5.0%</td></tr><tr><td>3rd quality colour variation</td><td>Cashew kernels may be deep yellow, brown, amber, and light to deep blue. They may be shrivelled, immature, speckled, blemished or otherwise discoloured</td><td>1.5%</td></tr><tr><td>4th quality</td><td>Cashew kernels would qualify as First or Second quality, except they have pitted spots</td><td>0.5%</td></tr><tr><td>Dessert</td><td>Cashew kernels may be scraped, shrivelled, blemished or otherwise discoloured</td><td>0.5%</td></tr><tr><td>Superficial damage</td><td></td><td>1.0%</td></tr><tr><td>Adhering testa</td><td></td><td>3%</td></tr><tr><td colspan="3">Declaration: Although due care and attention has been taken during the processing of this natural product. The product may contain traces of pits/stalks/shell.</td></tr></table>				Physical Analysis			Physical attributes		Specification	Serious Damage			Insect damage		0.5%	Visible mould/rancidity/decay/adhering matter		0.5%	Foreign matter (shell, mesocarp, stones, dirt, glass, metal, straw, plastic, hair, paper, threads)		0.05%	Maximum serious damage		1.0%	Defects			2 nd quality scorched	Cashew kernels may be yellow, light brown, light ivory, light ash grey or deep ivory	5.0%	3 rd quality colour variation	Cashew kernels may be deep yellow, brown, amber, and light to deep blue. They may be shrivelled, immature, speckled, blemished or otherwise discoloured	1.5%	4 th quality	Cashew kernels would qualify as First or Second quality, except they have pitted spots	0.5%	Dessert	Cashew kernels may be scraped, shrivelled, blemished or otherwise discoloured	0.5%	Superficial damage		1.0%	Adhering testa		3%	Declaration: Although due care and attention has been taken during the processing of this natural product. The product may contain traces of pits/stalks/shell.		
	Physical Analysis																																																
	Physical attributes		Specification																																														
	Serious Damage																																																
	Insect damage		0.5%																																														
	Visible mould/rancidity/decay/adhering matter		0.5%																																														
Foreign matter (shell, mesocarp, stones, dirt, glass, metal, straw, plastic, hair, paper, threads)		0.05%																																															
Maximum serious damage		1.0%																																															
Defects																																																	
2 nd quality scorched	Cashew kernels may be yellow, light brown, light ivory, light ash grey or deep ivory	5.0%																																															
3 rd quality colour variation	Cashew kernels may be deep yellow, brown, amber, and light to deep blue. They may be shrivelled, immature, speckled, blemished or otherwise discoloured	1.5%																																															
4 th quality	Cashew kernels would qualify as First or Second quality, except they have pitted spots	0.5%																																															
Dessert	Cashew kernels may be scraped, shrivelled, blemished or otherwise discoloured	0.5%																																															
Superficial damage		1.0%																																															
Adhering testa		3%																																															
Declaration: Although due care and attention has been taken during the processing of this natural product. The product may contain traces of pits/stalks/shell.																																																	
<table><tr><th colspan="4">Count/Size</th></tr><tr><th>Size</th><th>Per Lb</th><th></th><th>Sieve Size</th><th>Mm</th></tr><tr><td>W240</td><td>220-240</td><td></td><td>P1 Large Pieces</td><td>4.75mm-8.0mm</td></tr><tr><td>W320</td><td>300-320</td><td></td><td></td><td></td></tr><tr><td>W450</td><td>400-450</td><td></td><td></td><td></td></tr><tr><td>Large Pieces</td><td>Visually graded</td><td></td><td></td><td></td></tr></table>				Count/Size				Size	Per Lb		Sieve Size	Mm	W240	220-240		P1 Large Pieces	4.75mm-8.0mm	W320	300-320				W450	400-450				Large Pieces	Visually graded																				
Count/Size																																																	
Size	Per Lb		Sieve Size	Mm																																													
W240	220-240		P1 Large Pieces	4.75mm-8.0mm																																													
W320	300-320																																																
W450	400-450																																																
Large Pieces	Visually graded																																																
	EU biologisch/ UE biologique/ EU organic Code: VN-BIO-149																																																
GMO	free																																																
Dietary Requirement	Coeliac	Yes																																															
	Vegetarians	Yes																																															
	Vegans	Yes																																															
	Lactose intolerant	Yes																																															
	Kosher	Yes (not certified)																																															
	halal	Yes (not certified)																																															



Product specifications

HYGIENA NV/SA
Europark Zuid 6G
9100 Sint-Niklaas
Tel: 03/780.53.00
Fax: 03/778.14.13
Mail: info@hygiena.be
www.hygiena.be

date:18/06/2020

Versie: H.001